HISTORY OF THE CLEAR TOY

Some say it's the purest candy you can eat. All you need is the "secret" recipe and a set of "priceless" molds.

The mention of "clear toy candy" brings back memories of Christmas past when children would set out their dinner plates before going to bed and the next morning found them filled with nuts, fruits, and molded hard candy called "clear toys". There were hundreds of different shapes and sizes to choose from. Today, these valuable antiques are being reproduced by the John Wright Company for all those who love to gather for some family fun or just plain enjoy a good piece of candy.

Made from a simple recipe of sugar, water, and cream of tartar, this heated mixture is poured into molds and allowed to cool. John Wright molds, unlike the antiques, are coated with a non-stick coating for easy release of the candy. Each piece is unique even to the point where flashing around the edges is acceptable, since the molds are hand cast from iron using the less than precise sand casting process, which means you may not always get each half to fit together perfectly. Food coloring, particularly red and green for Christmas, can be added , and the flavoring should remain natural. Modern clear toy candy manufacturers often add chemicals and artificial flavoring, which is not in keeping with traditional clear candy.

It's back to basics with an old process being brought up to date. Have fun with our molds, and do enjoy the candy.

John Wright

CLEAR TOY CANDY

RECIPE AND ASSEMBLY INSTRUCTIONS

Kitchen Tested Recipe

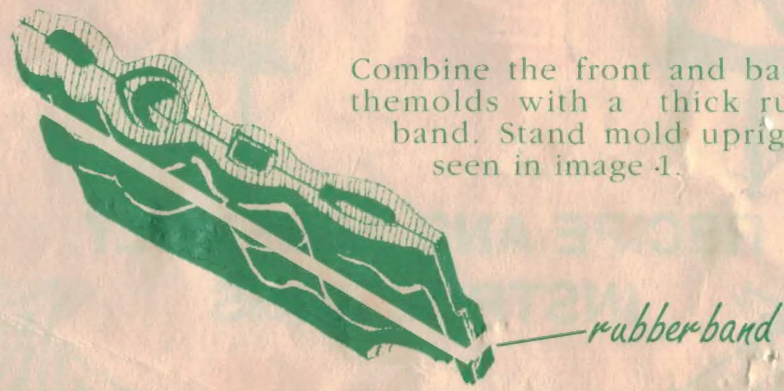
Clear Toy Candy

1 Cup of Granulated Sugar
Heaping 1/8 Teaspoon Cream of Tartar
1/3 Cup Water
Optional: 1Teaspoon of Natural Flavoring
Coloring: Green,Red,Yellow

Combine sugar, cream of tartar, and water in a saucepan and heat slowly, stirring constantly, until sugar is completely dissolved. Increase heat and cook to 310 °. Total cooking time approximately 25 minutes. Add a few drops of coloring and the flavoring before final temperature is reached.

CLEAR TOY LOLLIPOP INSTRUCTIONS

1.



Combine the front and back of themolds with a thick rubber band. Stand mold upright as seen in image 1.

2.

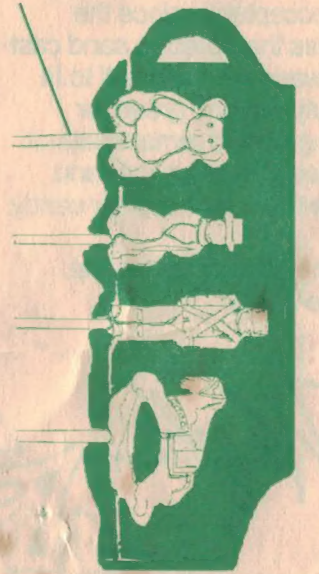
Pour syrup into molds slowly. Fill each mold halfway on first pass and do a second pass filling to the top. If you fill too quickly mold will overflow.

3.

Insert lollipop sticks immediatelyand let cool (approximately 5 to 8 minutes).If sticks lean after insertion, straighten as liquid hardens.

lift stick

4.



Separate two halves of mold. Remove candy from mold by slowly lifting the stick. If you remove candy before it has cooled, shape may droop. If you wait too long candy may break. Denser shapes take a little longer to harden. If difficulty in opening use knife point to pry open.

Makes 8 individual clear toys. Store in a cool, dry place.

Molds coated with our exclusive non stick coating.

IRONCLAD
NON-STICK COATING